

Sausage & Peppers Pasta

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Pasta Ingredients:

- 2 large red bell peppers or 1 jar of roasted red peppers drained
- 1 small white onion, chopped into large dice
- 1 head of garlic, top trimmed
- ½ cup heavy cream
- 1 lb sweet or hot Italian sausage, removed from casing
- 1 lb pasta of choice, I like rigatoni here
- Olive oil
- Salt and pepper to taste
- Pecorino romano, for garnish

Basil Oil:

- 2-3 cups packed basil oil
- 1 cup neutral oil (such as avocado)

Steps:

- 1) Preheat the oven to 400 F. Add the sliced onion and garlic, cut side down, to a sheet tray. Drizzle with oil, salt, and pepper, and toss to coat. Place in the oven until the onions and garlic are soft and starting to brown, about 20 minutes.
- 2) Char your red peppers over an open flame or broil until the skin is entirely burned. Immediately transfer to a heatproof bowl and cover it with plastic wrap tightly. Allow to steam for 10-15 minutes.
- 3) Combine the basil and oil in a blender and blend until smooth. Transfer to a small pot over medium heat. Bring to a simmer for 1-2 minutes, then turn the heat off. Pour into a strainer lined with a coffee filter and allow to drip out. Store in the fridge for up to a month.
- 4) In a large skillet, add a touch of olive oil, then crumble in the sausage. Cook over medium heat, breaking up pieces with a wooden spoon until cooked through and crispy, for about 10 minutes. Transfer to a paper towel-lined plate. Keep the rendered oil in the pan.
- 5) Once the peppers have slightly cooled, peel them (with the help of water...keep a bowl to dip your hands to clean as you go), then deseed the peppers and cut them into strips.
- 6) Add the roasted peppers, onions, garlic, and heavy cream to a blender and blend until smooth. Taste and season with salt and pepper.
- 7) Cook your pasta of choice until 1 minute under al dente, then transfer to the pan with the rendered sausage oil. Toss the pasta. Add in the pepper puree, a touch of pasta water and stir well to emulsify. Add in ¾ of the sausage and toss well.
- 8) Plate the pasta and garnish with more crumbled sausage, black pepper, freshly grated pecorino, and basil oil.

ENJOY :)